

EUROPEAN PATENT OFFICE

Patent Abstracts of Japan

PUBLICATION NUMBER : 08131092
PUBLICATION DATE : 28-05-96

APPLICATION DATE : 02-11-94
APPLICATION NUMBER : 06269968

APPLICANT : EISAI CO LTD;

INVENTOR : ASANO TOSHITAKA;

INT.CL. : A23L 1/01 A21D 13/08 A23L 1/10 A23L 1/16 A23L 1/214 A23L 1/216 A23L 1/217
A23L 1/48

TITLE : FOOD FOR MICROWAVE OVEN AND ITS PRODUCTION

ABSTRACT : PURPOSE: To obtain a food having emulsified fats and oils, a reduced sugar and an amino acid on the surface, and capable of being cooked into the cooked product having a preferable aroma and a good roasted color with a microwave oven, and enabling to largely shorten a cooking time.

CONSTITUTION: This food has (A) emulsified fats and oils (e.g. mayonnaise, margarine), (B) a reduced sugar (preferably xylose) and/or (C) an amino acid (preferably glycine) on the surface. The component A is preferably used in an amount of 5-20 weight times that of the component B or C. When the components A, B and C are used, the component B is preferably used in an amount of 0.5-3 weight times that of the component C. The food is usually preferably obtained by adding the component A to the aqueous solution of the component B and/or the component C, and subsequently imparting the prepared paste to the surface of a food such as sweet potato, doria, pizza or roasted rice ball by a method such as a spraying method, a coating method or a covering method.

COPYRIGHT: (C)1996,JPO

THIS PAGE BLANK (USPTO)